



1429 12<sup>th</sup> Ave Seattle 98122 – 206.323.8881 – [www.laspiga.com](http://www.laspiga.com)

## **La Gazzetta della Spiga**

*May 2009*

### **Seattle Cheese Festival**

It's that time of year again when Seattleites drool over row upon row of cheeses at the Pike's Place Market on the sunny(?) weekend of May 15-17. La Spiga participates, as always, as a strong supporter of the festival and by offering a delectable cheese dish on our "Menu Degustazione" (tasting menu). Look for the Seattle Cheese Festival logo and enjoy some cheese today

### **SIFF**

La Spiga proudly supports the Seattle International Film Festival for another year of quality viewing, beginning on May 21<sup>st</sup>. Centrally located to SIFF theaters, La Spiga is an ideal spot for before or after film discussions over drinks and/or a meal. Look for our coupon for a complimentary glass of wine with food purchase at any of the many SIFF theaters around Seattle.

### **Special Occasions at La Spiga**

For your next special occasion, be it birthday, anniversary, graduation, baptism, or wedding, Rochelle Brooks, Event Coordinator of La Spiga, is available to organize your event in one of our many venues (the Mezzanine, the Main Dining Room with Patio, the entire restaurant, or our very private space, the Loft).

For a different approach, consider a cooking class party, you choose the theme and Chef Sabrina Tinsley will demonstrate the recipes. This option is available for children and adults. For additional information on these services, contact Rochelle Brooks at [parties@laspiga.com](mailto:parties@laspiga.com)

### **Prom Package**

It's tough to see your little girl/boy grow up and sending them off to prom is a sure sign that they *are* growing up. This year, La Spiga offers a special Prom Package that will ensure that your "baby" celebrates the occasion in style. For more information contact Rochelle Brooks at [parties@laspiga.com](mailto:parties@laspiga.com)

Available for large groups or just for two.

### **Stay in the Know**

If you are interested in receiving e-mailings on our special events, wine tastings, and cooking classes, as well as our monthly newsletter and wine newsletter, you may fill out a form, provided by your server with your e-mail address and name and we will be happy to keep you in the know.

### **Featured Ingredient of the Month**

#### **STROZZAPRETI**

Strozzapreti is a type of hand rolled pasta typical of the Romagna region. At its simplest, the dough is composed of flour, water and salt. But I have also observed "una Sfoglina" (a female pasta chef) use milk and butter in her dough. Not surprisingly, the resulting pasta was tender and buttery. To keep it simple, rustic and traditional *we* stick with the basic recipe. The dough is rolled out to about an 1/8 inch and then cut into strips. These strips are then rolled between both hands and pinched off into 2" long pieces. I made strozzapreti "neri" (black squid ink strozzapreti) for the judges and chairman on Iron Chef America when I battled Bobby Flay back in January, because it is a pasta that I enjoy very much and it reminds me so much of Romagna, Italy.

Literally translated, strozzapreti means "priest chokers" and the stories supporting the origins are varied. One story reflects the people's belief that priests were rather gluttonous for this hand rolled pasta, and they would gobble it down so fast as to almost choke themselves on it. We hope you will enjoy this pasta when you order it off the menu and would love to hear your feedback and other encounters with strozzapreti.